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Aer Lingus, First Class Menu

Aer Lingus

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Aer Lingus 

First Class Menu

1st



madden

AerLingus 

Golden Shamrock Service

Togha gach bi is rogha gach di

WINE LIST

*Krug Champagne
Vintage*

*Pouilly Fuisse 1979
(Louis Latour)*

*Morey St. Denis 1977
(Momessin)*

Sherry

Cocktails

*Martini - Manhattan - Vodkatini - Bloody Mary
Old Fashioned - Champagne Cocktail
Whiskey Sour - Daiquiri
Dubonnet - Campari
Vermouth
Guinness Velvet
(Guinness and Champagne)*

Spirits

*Irish Whiskey - Scotch Whisky
Bourbon - Canadian Rye
Gin - Vodka - Bacardi*

Beers

Guinness - Lager

Cognac

Courvoisier Napoleon

Liqueurs

*Irish Mist - Cointreau - Creme de Menthe
Benedictine - Drambuie - Port
Baileys Irish Cream*

Soft Drinks

*Soda Water - Tonic - Dry Ginger - Bitter Lemon
CocaCola - 7 Up - Orange - Lime
Tomato Juice - Perrier Water*

Assorted Canapes

Assorted Salted Nuts - Olives

MENU

Various Hors D'Oeuvres

*Caviar
Served with Iced Vodka*

<i>Chicken and Baby Corn Salad</i>	<i>Dublin Bay Prawns Andalouse</i>
<i>Pickled Herrings with Gherkin and Sour Cream</i>	<i>Pate de Foie Gras with Port Jelly</i>
<i>Rectory Garden Salad</i>	<i>Irish Smoked Salmon</i>

Soup

Consomme with Spring Vegetables Boula Boula Soup

Fish

*Lobster with Fresh Tomatoes and Basil
Lobster cooked in Cream, Butter, Brandy, Tomatoes and a touch of Basil.*

*New Season Salmon
Served with Hollandaise Sauce*

*Pancakes Colleen
An Aer Lingus creation which combines Prawns, Shrimps, Shallots, Mushrooms, Sauce Americaine
and Whiskey in a Stuffed Pancake*

Meat

*Roast Fillet of Pork with Plum Sauce
A prime cut of Pork roasted and finished in the oriental style.
Served with Chinese Noodles*

*Braised Duckling with Cherries and Brandy
A whole braised breast of Duck finished in a combination of Demi Glaze, Cherry Brandy and
Red Cherries*

*Roast Loin of Lamb
Spring Lamb served plain or with Mint Jelly*

Grilled Fillet steak, Maitre de Hotel

Vegetables

<i>Mange Tout</i>	<i>New Potatoes with Dill Weed</i>
<i>Ragout of Spring Vegetables</i>	<i>Pomme Berny</i>

Salad

Salad Italienne

Cheese

Cheese Board

Dessert

Apple Flan Frangipan Gateau

Fresh Fruit Salad with Kirsch

Petit Fours

Tea Coffee Irish Coffee

Afternoon Tea Menu next page

**AFTERNOON TEA
MENU**

Open Sandwiches

French Pastries

Brown and White Scones

Preserves

Irish Whiskey Cake

Tea/Milk/Coffee

*May we suggest a choice from our Cold Buffet Service
for those travellers who wish
to settle down to sleep at an early stage*



*Smoked Salmon
Served with Brown Bread*



Lobster Parisienne



Cold Fillet of Beef



*Dessert of your choice
as per Menu*

